

SAUVION

LES FONDETTES - SANCERRE. 2008

Color	White
Varietal	100% Sauvignon Blanc
Appellation	Sancerre
Residual sugar	2.5 g/l
Alcohol content	12.5% alc/vol
Area	7.41 acres
Soil	Chalk and gravel
Rootstock	3309C
Fertilization	None
Density	2,630 vines/acre
Ages of vines	37 years
Pruning	Double Guyot
Harvest	Machine harvest
Fermentation	Fermentation at low temperatures in temperature-controlled stainless-steel tanks
Duration	27 days
Temperature	68°F
Malolactic fermentation	No
Maturation	No
Fining	Filtration
Aging	5 years
Appearance	Pale yellow with silver highlights
Nose	Expressive with floral and fruity notes (exotic fruits), slightly vegetal
Palate	Mineral, white fruits, citrus taste at the start, then nutty taste
Food pairing	Ideal with crayfish, lobster, prawns and goat cheese

